

QUALITY AND FOOD SAFETY POLICY

The Chairman of the Board of Directors of **Mattoni 1873** declares this Quality and Food Safety Policy, which focuses on efficient use of human, technological and mineral resources in production plants of: MATTONI, MAGNESIA, DOBRÁ VODA, PODĚBRADKA, HANÁCKÁ KYSELKA, KOLBENOVA PRAHA, WALDQUELLE, SZENTKIRÁLYI, KÉKKÚTI, QUADRANT BEVERAGES JSC a KNJAZ MILOŠ. The aim is to fulfill demanding needs and expectations of customers, especially in the area of quality, food safety and compliance with legislative norms, delivery times as well as price point of products while maintaining profitability of the Company.

“Mattoni 1873” is where the Company comes from – i.e. the name of the founder and year of foundation. **“Sources and Tastes”** is what the Company does. And **“Europe”** is where we want to go.

The ambition of Mattoni 1873 is to refresh people’s lives thanks to a **successful tradition and great brands**, today and tomorrow.

Mattoni 1873 is a long term successful and respected independent family Company built on great brands. Mattoni 1873 **provides products and services in the highest quality** in the area of natural mineral water, spring water, infant water and soft drinks and snacks.

The complete offer of beverages and snack fulfils the constantly evolving needs and tastes. Mattoni 1873 supports healthy choices in a socially responsible way.

Mattoni 1873 is a community of talented people, it is built on diversity, trust, respect and local care.

Mattoni 1873 leverages its entrepreneurial philosophy, enjoys challenges and is not afraid to change the rules of the game.

Ensuring Quality and Food Safety of products belongs among the basic obligations of all employees. Top management creates conditions for permanent improvement of cooperation among factories, departments as well as individual employees. Top management efficiently supports education and training of employees. Top management focuses the development of new products on perspective manufacturing and control processes that increase competitiveness of our products.

By accepting these principles, the top management accept and commit themselves to:

1. Maintain and continuously improve the **Integrated Quality and Food Safety Management System** according to the requirements of GFSI International Standards such as IFS Food and FSSC 22000 possibly extended by requirements of ISO standards, to ensure production of safe products according to customers’ expectations.
2. Set annual measurable objectives for all plants, and at group level, to ensure continuous improvement of a **Quality and Food Safety culture** in the Company.
3. Constantly **comply with all national and international legal requirements** and relevant standards for food operations, in all markets where products are sold.



4. Permanently increase Quality and useful properties of products via innovations of the portfolio, which represents one of priority tasks vis a vis to customers.
5. Continuously provide **training** to all employees in the areas of quality and food safety assurance, support teamwork and lead employees towards taking over full responsibility for their work.
6. Focus on long-term sustainability of our business operations and implement **circular economy** principles.
7. Ensure clear **identification of raw materials** and **traceability of products**, including documentation of the production process, based on established and verified system of communication and traceability of production batches.
8. **Communicate food safety requirements** to business partners, suppliers, consumers and key stakeholders of food safety management systems.
9. Through supplier audits, performance evaluation and maintaining good relationships we aim at continuous **development of raw and packaging materials' quality**.
10. To use employee initiative and customer expectations to constantly increase the Quality and Food Safety Management System.
11. Improve working conditions and **create engaging work environment** for all employees and good team relationships.
12. **Constantly comply with legal as well as ethical principles** in all company activities. Not to employ children, take special care when employing adolescents and pregnant women and comply with all legal requirements including the allowed extent of over-time.
13. Comply with the basic rules of fair, polite and non-conflict behavior by all employees.
14. To use **ecologically friendly methods with minimal environmental impact** in all company activities. Constantly spread ecological awareness of employees and engage them in the process of permanent improving with regards to the environment.

This Policy commits all employees to **maintain and implement the principles** of Integrated Quality and Food Safety Management system as a natural part of everyday life of employees with the aim of producing **healthy, safe, and quality products** with full responsibility towards our customers.

The Chairman of the Board of Directors requires to departmental and plant directors to acquaint all employees with this Policy, so that it is properly understood, maintained and respected.

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Alessandro Pasquale
Chairman of the Board of Directors
of Mattoni 1873 a.s.

